

# The Beach

## EVENT MENU

### **TACO BAR – \$45 / PERSON**

#### STARTERS

CHIPS, HOUSE SALSA, GUACAMOLE, AND PINTO QUESO DIP

PROTEINS (CHOOSE TWO)

MAHI MAHI FISH TACOS

CITRUS-MARINATED CHICKEN

SEASONED GROUND BEEF

ACCOMPANIMENTS

CARIBBEAN RED BEANS AND RICE

FRESH CABBAGE, CILANTRO CRÈME, AND MANGO SALSA

DESSERT

FRIED SOPAPILLAS WITH CINNAMON CITRUS HONEY DRIZZLE

+ ADD HOUSE SALAD – \$10 / PERSON

### **COLORADO BARBECUE - \$50 / PERSON**

#### PROTEINS

HICKORY-SMOKED CHOPPED BRISKET

RED CHILE RUBBED PULLED PORK

BBQ CHICKEN QUARTERS

SERVED WITH SWEET ROLLS, RED AND WHITE BBQ SAUCE

SIDES

HATCH GREEN CHILE POTATO SALAD

COWBOY BAKED BEANS

JICAMA COLESLAW

JALAPEÑO CHEDDAR CORNBREAD

+ ADD HOUSE SALAD – \$10 / PERSON + ADD ASSORTED PIES – \$10 / PERSON

### **BIG ISLAND – \$50 / PERSON**

#### MAINS

ROASTED SUCKLING PIG

BANANA LEAF-WRAPPED CATCH OF THE DAY

AHI TUNA POKE

SIDES

HEARTS OF PALM SALAD

COCONUT JASMINE RICE

TROPICAL FRUIT PLATTER

+ ADD MACADAMIA NUT PINEAPPLE UPSIDE-DOWN CAKE – \$10 / PERSON

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### **FARM TO TABLE – \$55 / PERSON**

#### MAINS

GRILLED SALMON

HERB-ROASTED CHICKEN

#### SIDES

ROASTED ROOT VEGETABLES AND SEASONAL PRODUCE

QUINOA SALAD WITH MARKET GREENS

WHIPPED MASHED POTATOES

ARTISAN BREAD AND FRESH ROLLS

CAESAR SALAD

### **THE COLORADO – \$68 / PERSON**

#### STARTERS

BACON-WRAPPED SCALLOPS

MIXED GREENS WITH LEMON VINAIGRETTE AND SHAVED PARMESAN

#### MAINS

HICKORY-ROASTED ANGUS FLANK STEAK

#### SIDES

BUTTERED COLORADO BABY POTATOES

CRISPY FRIED BRUSSELS SPROUTS

#### DESSERT

ASSORTED CHEESECAKE BITES

### **GARDEN & GRAIN – \$46 / PERSON VEGAN AND GLUTEN-FREE**

#### STARTERS

SEASONAL VEGGIE PLATTER WITH TOASTED CASHEW DIP

#### MAINS

ZUCCHINI PASTA WITH GRILLED TOMATO BASIL SAUCE

RATATOUILLE WITH VEGAN MOZZARELLA

#### DESSERT

HONEY NUT BAKLAVA

**SUBSTITUTIONS AVAILABLE UPON REQUEST. ADDITIONAL PRICING MAY APPLY.**

**20% GRATUITY WILL BE APPLIED.**

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### APPETIZERS

MINIMUM 25 GUESTS. ALL APPETIZERS SERVED AS 3 PIECES PER PERSON.

BRUSCHETTA - \$10/PERSON

MARINATED TOMATOES, BASIL, FRESH MOZZARELLA, BALSAMIC

BISON MEATBALLS - \$12/PERSON

COLORADO BISON, RED CHILE BBQ SAUCE, CILANTRO CRÈME

JALAPEÑO POPPERS - \$10/PERSON

CHEDDAR CREAM CHEESE-STUFFED JALAPEÑOS, BACON WRAPPED, BBQ  
DRIZZLE

ITALIAN SAUSAGE-STUFFED MUSHROOMS - \$10/PERSON

SAUSAGE, SPINACH, PARMESAN IN JUMBO MUSHROOMS, MARINARA SAUCE

HICKORY SMOKED WINGS - \$10/PERSON

CLASSIC DRY RUBBED, BUFFALO SAUCE, RANCH, BLUE CHEESE, CARROTS,  
CELERY

PORK BELLY SLIDERS - \$11/PERSON

SMOKED PORK BELLY, CARROT-JICAMA SLAW, SWEET CHILI SAUCE, HAWAIIAN  
SWEET ROLL

### BOARDS AND DISPLAYS

DOMESTIC CHEESE BOARD - \$300 (SERVES 50)

ASSORTED CHEESES, FRUITS, CRACKERS

CHARCUTERIE BOARD - \$400 (SERVES 50)

CURED MEATS, FRUIT, MUSTARD, PICKLED VEGETABLES, SOURDOUGH TOAST

CRUDITÉ DISPLAY WITH DIPS - \$250 (SERVES 50)

FRESH VEGETABLES, RANCH AND HUMMUS

BAR SNACKS - \$250 (SERVES 50)

MIXED NUTS, PRETZELS, POTATO CHIPS, FRENCH ONION DIP